

brunch

the Beignets	<i>nutella and raspberry sauce</i>	14
Brioche French Toast	<i>stewed berry sauce</i>	17
Whole Wheat Pancakes	<i>New York maple syrup</i>	16
Mushroom Omelette	<i>fontina, leeks, green salad</i>	21
Chilaquiles*	<i>eggs over easy, spicy tortillas, cheese & guacamole</i>	19
Arugula & Asparagus Salad	<i>parmesan, sunny side up egg, truffle vinaigrette</i>	23
Poached Eggs*	<i>biscuits, pork patties, greens, asparagus patatas bravas, hollandaise</i>	21
Carnitas Enchiladas Christmas*	<i>poached egg, mixed bean salad, cilantro vinaigrette</i>	24
Smoked Salmon Torta Rustica	<i>potatoes, herbs, mozzarella, leeks, everything spice</i>	24
Pesto Zucchini Chicken Sandwich	<i>seeded bun, peppers, fontina, french fries</i>	25
the Bacon Cheeseburger & Fries	<i>American cheese, pickle, sesame seed bun</i>	26
Crispy Skate Sandwich	<i>seeded bun, chinois coleslaw, french fries</i>	27
Sunflower Salad	<i>golden beets, seeds, parmesan, sherry vinaigrette</i>	19
<i>chicken</i> +9 <i>shrimp</i> +12 <i>steak</i> +15		
Skirt Steak & Eggs	<i>french fries and two fried eggs</i>	33
Gravy Meatball Sliders	<i>three little owl originals</i>	18
Lil’ Gem à la Caesar*	<i>parmesan croutons</i>	15
<i>chicken</i> +9 <i>shrimp</i> +12 <i>steak</i> +15		

seasonal vegetables

Creamed Greens	<i>escarole, broccoli rabe, spinach</i>	14
Cheesy Grits	<i>spinach, mushrooms, cheddar</i>	16
String Beans	<i>chiles, sesame, mint, oyster sauce</i>	17
Asparagus Patatas Bravas	<i>spiced aioli</i>	15
French Fries	<i>chile aioli</i>	11
extras		
Sliced Avocado		12
Pork Breakfast Patties		10
Two Eggs*	<i>any style</i>	9
Hatfield Bacon		11
Fruit Salad		14

————— **chef Joey Campanaro** —————

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

sparkling

Prosecco *Ca’ Furlan, ‘Cuvée Beatrice’, Veneto, Italy NV* 14 | 56

Cava Rosat *Castellroig Penedès, Spain NV* 16 | 64

Franciacorta Brut *Stefano Camilucci ‘Ammonites’, Lombardy, Italy NV* 25 | 100

orange

Grechetto 18 | 72

Plani Arche ‘Gordito’, Umbria, Italy 2022

red

Pinot Noir 25 | 100

Camus-Bruchon & Fils, Burgundy, France 2022

Rosso di Montalcino 19 | 76

Ciacci Piccolomini d'Aragona, Tuscany, Italy 2023

little owl rosso 16 | 64

Nero d’Avola & Syrah, Di Giovanna, Sicily, Italy 2022

Langhe Nebbiolo 18 | 72

Morra Gabriele 'Foravia', Piedmont, Italy 2022

Cabernet Sauvignon 24 | 96

Bedrock Wine Co., Sonoma County, California 2021

Canaiulo Rosato 17 | 68
Montenidoli, Tuscany, Italy 2023

Turbiana 17 | 68
Pasini San Giovanni 'Il Lugana', Lombardy, Italy 2023
The Clam Bianco 16 | 64
Vernaccia di San Gimignano, Cesani, Tuscany, Italy 2023

Sancerre 22 | 88
Sylvain Bailly 'Chêne Marchand', Loire Valley, France 2023
Chardonnay 23 | 92
Maitre de Chai ‘Wheeler Vineyard’, San Benito Cty California 2021

cocktails 17ea.

Bellini *peach, prosecco*

Bloody Mary *clamato bloody mix, ‘vodka’ wine*

Seasonal Sangria *vino tinto, macerated fruit, prosecco*

Sparkling Negroni *cappelletti, vermouth, prosecco, orange*

Pink Prosecco Lemonade *grapefruit lemonade, prosecco*

sans spirits 11ea.

Galvanina Organic Spritz *orange wheel, mint*

Citrus Pressé *lemon-lime shrub, rosemary, virgin bitters*

coffee

Espresso 4

Macchiato 4

Cappuccino 5

Four J Drip Coffee 4

Cafe Latte 5

tea

Housemade Chai 8

assorted classics & select blends 5



beer

Sunday Beer, *New York* 8

Fiddlehead Hazy IPA, *Vermont* 9

Greenport Harbor 'Black Duck' Porter, *New York* 10

Athletic Brewing Co. 'Run Wild' N/A IPA, *Connecticut* 8

Brooklyn Cider House 'Bone Dry' Cider, *New York* 12

Lagunitas IPA, *California* 9

Allagash White, *Maine* 10

Peroni, *Italy* 8

galvanina sparkling sodas 7

Blood Orange

Lemon

lemonade 7

pomegranate +1

orange juice 6

freshly squeezed